

# REPUBLIC CHOPHOUSE

## STARTERS

### ARTISAN CHEESE PLATE \*

A selection of hand-crafted cheeses, crackers and seasonal bites. 18

### BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion. 17

### CALAMARI

Lightly breaded and fried crispy with marinara sauce. 16

### OYSTERS ON THE HALF SHELL \*

Fresh and seasonal variety of oysters. 6 for 18

### SPICY ROCK SHRIMP

Tempura fried, sriracha aioli and sesame. 17

### CHIVE POTATO CROQUETTES

5 chive and garlic croquettes breaded in panko and fried; bacon and bacon aioli. 13

### SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce and lemon. 18

### TUNA TARTARE \*

Raw ahi in wasabi vinaigrette, avocado, and cilantro-lime; hand-made crackers. 18

### BEEF CARPACCIO \*

Thinly sliced raw tenderloin; truffle oil, shaved parmesan, and perfect dusting of flake salt. 17

### BACON WRAPPED SEA SCALLOPS \*

2 sea scallops, applewood smoked bacon and maple - *Jack Daniel's* glaze. 14

### OCEAN PLATTER

6 oz. Alaskan king crab leg, 2 colossal shrimp and 2 raw oysters; horseradish, drawn butter, mignonette and cocktail sauce. 26

## SOUPS & SALADS

### CHOP

Field greens, cucumber, shredded carrot, radish and onion. 5

### APPLE & CHEDDAR

Granny smith and red delicious apples, prosciutto, 2 year cheddar, raisins, walnuts and blood orange vinaigrette. 10

### TOMATO BASIL BISQUE

Fresh tomato, basil and Parmesan in heavy cream, accented with balsamic reduction. 5

### CHEF'S SEASONAL SOUP

Freshly made showcasing the season's best flavors and ingredients. 6

### CAESAR \*

Romaine, hard-cooked egg, croutons and Parmesan; topped with anchovies. 8

### SPINACH

Bacon, bleu cheese, red onion and pecans with raspberry-balsamic vinaigrette. 8

### FRENCH ONION

Caramelized onions, marsala-thyme beef broth and melted Swiss crouton. 7

### WEDGE

Iceberg, tomato, bacon, bleu cheese crumbles and dressing. 8

## STEAKS & CHOPS

ALL STEAKS & CHOPS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

### NEW YORK STRIP \*

14 oz. *Certified Angus Beef*®. 41

### BONELESS RIB-EYE \*

14 oz. *Certified Angus Beef*®. 41

### COWBOY RIB-EYE, BONE-IN \*

20 oz. *Certified Angus Beef*®. 51

### PETITE TENDERLOIN FILET \*

6 oz. *Certified Angus Beef*®. 39

### TENDERLOIN FILET \*

8 oz. *Certified Angus Beef*®. 47

### VEAL CHOP, BONE-IN \*

14 oz. 49

### LAMB RIB CHOPS \*

6 Bones, Australian. 42

### PORK CHOP, BONE-IN \*

14 oz. Berkshire. 36

### FLAT IRON \*

7 oz. *Certified Angus Beef*®. 34

### RESERVE CUTS

Cut by hand in Chicago, these beauties showcase the ultimate in juicy steak experiences.

### BONE-IN TENDERLOIN \*

12 oz. dry aged 30 days 67

### KANSAS CITY STRIP \*

16 oz. prime, dry aged 30 days 69

### BONE-IN RIB-EYE \*

22 oz. prime, dry aged 30 days 79

### SAUCE

Bearnaise +1  
Au Jus +1  
Marsala +1  
Cognac Cream +1  
Hollandaise +1  
Balsamic Reduction +1  
Creamy Horseradish +1  
Garlic-Chive Butter +1

### SEASON

Blackened +1  
Cajun +1  
Charred  
Peppercorn Crust +1  
Pittsburgh +1  
Gorgonzola Crust +1

## SURF ADDITIONS

ADD OUR OCEAN-FRESH SEAFOOD TO ANY STEAK OR CHOP. MAKE IT SURF & TURF OR SHARE IT WITH A FRIEND.

### ALASKAN KING

#### CRAB LEGS

2 legs with drawn butter and lemon. 31

### LOBSTER

14 oz. Australian tail with lemon and drawn butter. 62

### SCALLOPS

2 pan seared sea scallops with drawn butter. 14

### SHRIMP

4 colossal grilled shrimp in garlic olive oil. 14

ALL CHEF COMPOSITIONS & SEAFOOD ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

## SEAFOOD

### SALMON \*

8 oz. grilled Norwegian salmon with lemon chive butter and crispy leeks. 36

### TUNA \*

6 oz. sashimi-grade ahi rubbed with Cajun spices and pan-blackened; sweet soy glaze. 38

### SCALLOPS \*

4 sea scallops 'Rockefeller', pan-seared with bacon-spinach cream. 37

### LOBSTER

14oz North Australian tail; lemon and butter. 67

### ALASKAN KING CRAB LEGS

4 jumbo legs with lemon and butter. 65

### SEA-BASS

Ocean-fresh Atlantic sea-bass sous vide in roasted garlic and fresh thyme. 42

## CHEF COMPOSITIONS

### BRAISED SHORT RIBS & TRUMPETS \*

*Certified Angus Beef*® short ribs slow-cooked in red wine and aromatics; seared with roasted trumpet mushrooms and rosemary demi glaze. 36

### BLEU CHEESE & MUSTARD RIB-EYE \*

14 oz. *Certified Angus Beef*® boneless rib eye smothered with bleu cheese; bleu cheese and Dijon mustard pan sauce. 45

### GARLIC BUTTERED TENDERLOIN \*

6 oz. *Certified Angus Beef*® tenderloin grilled as you like; topped with roasted garlic compound butter and herb gremolata. 43

### CARVED FLAT IRON \*

7 oz. *Certified Angus Beef*® flat iron, rosemary-wild mushroom ragout, truffle oil and Parmesan. 36

### APPLE & ONION PORK CHOP \*

14 oz. grilled Berkshire, bone-in pork chop; caramelized onion, apple compote and pan sauce. 39

### GNOCCHI & BEEF IN SAGE BUTTER

House-made potato gnocchi, butternut squash and braised beef short ribs; sage-steeped cream, walnuts and Parmesan. 34

### LEMON & ROSEMARY CHICKEN

Boneless breast paired with fresh herbs and sun-dried tomato. 32

### MOROCCAN LAMB CHOPS \*

6 bones Australian lamb in Moroccan spices; cilantro-lime crème fraîche. 45

We are always happy to accommodate special dietary restrictions and sensitivities. Please inform your server of any concerns you may have. Vegetarian entrées available upon request.

## SIDES FOR TWO

### GOUDA MAC & CHEESE

Elbow macaroni in smoked Gouda cheese sauce. 9

### BAKED POTATO

Your choice - add cheddar, bacon, sour cream and/or green onion. 9

### GARLIC OR CHEESY GARLIC MASHED POTATOES

Add melted cheddar if you like. 9

### LOBSTER MAC

Elbow macaroni in smoked Gouda cheese sauce, studded with Maine Lobster. 24

### SAUTÉED WILD MUSHROOMS

Crimini, button, shiitake and oyster mushrooms, sautéed in butter and garlic. 9

### SAUTÉED OR CREAMED SPINACH

Baby spinach sautéed with olive oil and garlic. Your choice - add cream and Parmesan. 8

### TRUFFLE & PARMESAN STEAK FRIES

Beer battered steak fries with shaved Parmesan and white truffle oil. 9

### FRIED BRUSSEL SPROUTS

Fresh Brussel sprouts seethed tender, tossed with Parmesan, fine herbs and white truffle oil. 11

### STEAK FRIES

Crispy beer-battered steak fries. 8

### ASPARAGUS

Roasted with olive oil and sea salt. 11

### REPUBLIC CHOPHOUSE LOVES PARTIES, MEETINGS & CORPORATE EVENTS

With private dining rooms and beautiful spaces abound, we can accommodate groups of all sizes. Whether it's a rehearsal dinner, cocktails and hors d'oeuvres or a business meeting; we will delight you with our unique hospitality and creative menu options to suit any budget.

\* In compliance with State & Federal Health Regulations it is our responsibility to advise the public that eating raw or undercooked fish or animal products can result in a health risk.



**REPUBLIC  
CHOPHOUSE**  
*Where steak and style meet.*